

Apricot Clafoutis

A clafoutis is somewhere between a sweet omelet and a custard. Made with fruit, often cherries or apples, it is a classic throughout France, with small variations from region to region and, sometimes, different names. It can be called flan aux fruits or a flognarde, but most often is known as clafoutis. My recipe is made with canned apricots. Try different brands: some are much better than others. Serve the clafoutis directly from the skillet or unmold it onto a serving plate and serve in wedges.

4 Servings

- 3 tablespoons unsalted butter
- 1 can (8.25 ounces) apricot halves in syrup
- 1/4 cup all-purpose flour
- 3 large eggs
- 2 tablespoons sugar
- 1/4 cup sour cream
- 1 tablespoon confectioners' sugar

Preheat the oven to 400 degrees. Melt the butter in an 8-inch nonstick skillet.

Drain the apricots, reserving the syrup. You should have 6 to 8 apricot halves and 1/2 cup syrup. Using a whisk, mix the syrup with the flour in a medium bowl. Add the eggs, sugar, sour cream, and 1 tablespoon of the melted butter from the skillet and mix until you have a smooth batter.

Pour the batter into the butter remaining in the skillet and arrange the apricot halves on top, spacing them evenly. Place the skillet over high heat for about 2 minutes and then transfer it to the oven. Bake for 18 to 20 minutes, or until lightly browned and puffy. Remove from the oven and sprinkle the confectioners' sugar on top. Cool to lukewarm.

Serve the clafoutis directly from the skillet in wedges or unmold. To unmold, make certain that the clafoutis is free from the sides of the pan; if necessary, run a sharp knife around the edge to release it. Then place a piece of plastic wrap on top of the dessert and invert it onto a plate. Place another plate on top of the inverted clafoutis and invert it again so the crusty side is on top. Remove the plastic wrap, cut into wedges, and serve.